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<i>S.I. No.</i>	<i>Short Title</i>	<i>Page</i>
68	Animal Handling, and Meat Processing and Distribution in Abattoirs Regulations, 2022	B3111-3125

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ANIMAL HANDLING, AND MEAT PROCESSING AND DISTRIBUTION IN ABATTOIRS REGULATION, 2022



ARRANGEMENT OF REGULATIONS

Regulation :

PART I—PRELIMINARIES

1. Objectives.
2. Scope.
3. Responsibility of an Operator.
4. Responsibility of the Institute.

PART II—REQUIREMENTS FOR PRACTICE CERTIFICATION FOR ABATTOIRS IN NIGERIA

5. General requirements for abattoirs.
6. Water supply.
7. Location of abattoirs.
8. Layout plan for abattoirs.
9. Application for Practice Certification.

PART III —COMPONENT SECTIONS OF AN ABATTOIR

10. Reception area.
11. Lairage.
12. Slaughter area.
13. Bleeding area.
14. Carcass splitting area.
15. Carcass washing area.
16. Flaying area.
17. Evisceration area.
18. Meat hanging area.
19. Refrigerator and freezer storage facility.
20. Distribution area.
21. Hides or Skins storage area.
22. Offal area.
23. Grease trap.
24. Disposal area.
25. Post-mortem room.

PART IV — ANIMAL HANDLING AND MEAT PROCESSING

- 26. Treatment of animals in the lairage.
- 27. Ante-mortem examination.
- 28. Slaughter of Animals.
- 29. Post-Mortem Examination.
- 30. Protection of meat from contamination.
- 31. Health condition within an abattoir.

PART V — STANDARDS FOR THE TRANSPORTATION OF ANIMALS AND MEAT

- 32. Transportation of animals.
- 33. Washing and disinfecting Carriers.
- 34. Hygiene standards for the transportation of meat.
- 35. Distance and duration of transportation of meat.
- 36. Construction of meat compartment.
- 37. Permit for transporters of meat.

PART VI — MISCELLANEOUS PROVISIONS

- 38. Penalty.
- 39. Use of abattoir .
- 40. Laboratory.
- 41. Safety requirement.
- 42. Record Keeping.
- 43. Interpretation.
- 44. Citation.

S. I. No. 68 of 2022

ANIMAL HANDLING AND MEAT PROCESSING AND DISTRIBUTION IN ABATTOIRS REGULATION, 2022

[21st Day of July, 2022]

In exercise of the powers conferred on the Council of the Nigerian Institute of Animal Science by sections 2 and 32 of the Nigerian Institute of Animal Science Act, Cap N160, LFN 2007, and all other powers enabling it in that behalf, the Council makes the following Regulations—

Commencement.

PART I—PRELIMINARIES

1. These Regulations seek to ensure —

(a) strict adherence to the safety and hygiene standards and practices under these Regulations by Operators of abattoirs and other promoters in the meat value chain, such as -

Objectives.

- (i) transportation of livestock to the abattoirs,
- (ii) slaughter of livestock,
- (iii) handling, storage, and transportation of meat, and
- (iv) the disposal of animal waste :

(b) that meat production in Nigeria conform to international benchmarks on meat safety standards, thereby guaranteeing the health and safety of consumers of meat ; and

(c) the delivery of wholesome meat for public consumption and for international trade.

2. These Regulations shall apply to the —

Scope.

- (a) transportation of animals to, and slaughter of animals in abattoirs ;
- (b) handling and processing of meat in abattoirs ;
- (c) storage, and transportation of meat from abattoirs ; and
- (d) the disposal of animal waste in abattoirs.

3. An Operator shall —

Responsibility of an Operator.

(a) monitor, supervise and ensure compliance with the provisions of these Regulations ;

(b) take necessary precaution to prevent the contamination of meat in an abattoir or endangering public health ; and

(c) enforce the hygiene standards and other operational processes prescribed under these Regulations.

4.—(1) The Institute shall conduct periodic inspections in abattoirs to ensure that meat handling operations, as well as the premises, comply with the hygiene standard and provisions of these Regulations.

Responsibility of the Institute

(2) The Institute may issue a Practice Certification on Good Hygiene Practices upon the satisfaction that an abattoir complies with prescribed hygiene standards, international benchmarks on meat safety standards, and the provisions of these Regulations.

PART II—REQUIREMENTS FOR PRACTICE CERTIFICATION FOR
ABATTOIRS IN NIGERIA

General
requirements
for abattoirs.

5. An abattoir shall —

- (a) have a lairage equipped with —
- (i) drainages,
 - (ii) isolation pens for sick, diseased, or animals suspected of being sick or diseased, and
 - (iii) facilities for ante-mortem inspection ;
- (b) have separate facilities for the —
- (i) slaughter of animals;
 - (ii) inspection of meat;
 - (iii) handling of hides and skins,
 - (iv) cleaning and treatment of offal,
 - (v) handling of solid and liquid wastes, and
 - (vi) the storage, including chilling and freezing facilities, of carcass and meat ;
- (c) have toilets, bathrooms, and changing rooms equipped with lockers ;
- (d) make provision for running hot and cold water ;
- (e) be impervious, easily cleanable, and resistant to corrosion ;
- (f) have floors constructed from dense, acid-resistant, and waterproof concrete, and have non-slip finish ;
- (g) have smooth and flat walls made of cement plaster or any other non-toxic and non-absorbent material, and the walls shall be provided with bumpers to prevent damage by movable equipment ;
- (h) have coves installed at the juncture of floors and walls in all rooms, with sufficient radii to promote good sanitation ;
- (i) have ceilings with adequate head room constructed from cement plaster or any other acceptable impervious material that allows for easy cleaning ;
- (j) be constructed to provide for adequate natural and artificial lighting, and ventilation ;
- (k) be regularly fumigated to prevent insects, rodents, and reptiles ;
- (l) have drains for paunch and stomach contents ;
- (m) have waste disposal system, which size shall comply with the extant rules and local regulations ; and
- (n) have drainages, in the number and dimension prescribed in the guidelines.

Water supply.

6.—(1) An Operator of an abattoir shall ensure the provision of —

- (a) steady supply of potable running water to the abattoir ; and
- (b) water supply wash hand basins, water heater, and sanitary cleaning agents are provided in the abattoir.

(2) For the purposes of sterilizing equipment and other tools used in the abattoir, the temperature of hot water shall be as prescribed in the guidelines.

(3) For the purposes of maintaining fire safety, where non-potable water is used in fire control, it shall be carried in separate and coloured pipelines, with no cross-connection or back siphonage with lines carrying potable water.

Location of abattoirs.

7.—(1) An abattoir shall —

- (a) be in an area free from foul smells, smoke, and dust ; and
- (b) have dust-proof access-ways connecting the abattoir with public roads.

(2) An abattoir shall be completely separated from any building used for industrial, commercial, agricultural, residential, or purposes other than for the processing of meat.

Layout plan for abattoirs.

8.—(1) The layout of an abattoir shall be designed to maintain separation between the clean and dirty sections of an abattoir, in line with the "forward flow principle".

(2) The layout of an abattoir shall provide separate gates for the entry of animals to be slaughtered and exit of meat.

(3) Where a retail or wholesale market for meat is required to be within the same building as an abattoir, the abattoir shall be excluded from the rest of the building so that a customer has access only to the sections, where the retail or wholesale of meat is transacted.

(4) For the purposes of sub-regulation (1) of this regulation, "forward flow principle" means the layout or arrangement of an abattoir in a manner that, from the introduction of a live animal into the abattoir to the emergence of meat and offal classed as fit for human consumption, there shall be a continuous process, without any possibility of reversal, inter-section, or over lapping between the live animals and meat, between meat and by-products, or waste.

9.—(1) An Operator of an abattoir shall, upon the commencement of these Regulations, apply to the Institute for a Practice Certification on Good Hygiene Practices (GHP).

Application of Practice Certification.

(2) A Practice Certification issued by the Institute shall have a validity period of one year from the date of issuance, and may be subject to renewal.

(3) On the non-compliance with the provisions of sub-regulation (1) of these Regulations, the Institute shall issue an Operator a 30 days notice to comply.

(4) The Institute may suspend or revoke the Practice Certification of an Operator, where it is satisfied that the Operator has failed to comply with the provisions of these Regulations.

(5) A Practice Certification revoked under regulation (4) of these Regulations may be revalidated, where —

(a) an Inspection Officer certifies that the non-compliance has ceased to exist or has been rectified ; and

(b) the Operator in default files an application in a prescribed form and pays the prescribed fees.

PART III—COMPONENT SECTIONS OF AN ABATTOIR

Reception
area.

10.—(1) An abattoir shall have a reception area, equipped with artificial lights and movable or stationary offloading ramps.

(2) The offloading ramps shall —

(a) have guard rails and non-slip floor surfaces;

(b) be of the same height, as the carrier offloading the animals;

(c) not have sharp protruding edges or features that may cause injury ; and

(d) not have open spaces between the offloading ramp and the carrier.

Lairage.

11.—(1) Animals shall —

(a) not be placed in overcrowded pens ; and

(b) be penned separately.

(2) Notwithstanding the provisions of sub-regulation (1)(b) of this regulation —

(a) porcine animals from different origins shall be penned separately, according to their origins ; and

(b) fractious animals, regardless of whether they are of the same kind, shall not be penned with other animals.

(3) A pen shall be equipped with facilities —

(a) such as racks, mangers, feed and water trough or other apparatus ;

(b) for isolation of sick, diseased, or animals suspected of being sick or diseased ;

(c) for the regular and effective cleaning ; and

(d) to protect the animals from weather elements.

(4) An Operator shall ensure that pens —

(a) including passages and races, have non-slip floor surfaces;

(b) are regularly kept clean and dry; and

(c) are maintained in a state of good repair, and sharp points such as jagged ends or protruding nuts and bolts, which may cause injury are removed or suitably dealt with.

12.—(1) A separate area shall be designated for the stunning and slaughtering of animals. Slaughter area.

(2) A slaughter area shall be equipped with floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material.

13.—(1) A separate area shall be designated for the bleeding of slaughtered animals to prevent blood splashing on other slaughtered animals or skinned carcass. Bleeding area.

(2) The area shall be equipped with —

(a) bleeding rail or other facilities for hoisting the slaughtered animal ; and

(b) a floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material.

14.—(1) A separate area shall be designated for the splitting of carcass. Carcass splitting area.

(2) An Operator shall ensure that an abattoir is equipped with the necessary carcass splitting equipment, as may be prescribed by the guidelines.

(3) A carcass splitting area shall be equipped with floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material.

15.—(1) A separate area, distinct from the carcass splitting area, shall be designated for the washing of the split carcass. Carcass washing area.

(2) An Operator shall ensure steady supply of potable running water for washing off blood, bone, dust, and marrow from carcass.

16.—(1) Flaying of carcasses shall not be done on the floor. Flaying area.

(2) An Operator shall ensure —

(a) that hygienic facilities and tools are provided for de-hiding or belting carcasses ; and

(b) facilities are provided for the immediate disposal of hides or skins, and other discarded parts of an animal.

(3) Hides or skins may be immediately transported, in a closed carriage or by a chute with self-closing door, to a holding room before moving to the preservation area.

(4) A flaying area shall be equipped with floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material.

17.—(1) A separate area shall be designated for the evisceration of bled carcass. Evisceration area.

(2) An evisceration area shall be equipped with —

(a) a mechanical evisceration table, or individual paunch or gut holders for the reception and inspection of offal ;

- (b) necessary facilities for the washing of aprons, boots, and other apparel used during evisceration ;
- (c) floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material.

Meat hanging area.

18. An abattoir shall have a designated area separate from other areas for the hanging of meat.

Refrigerator and freezer storage facility.

19.—(1) An abattoir shall be furnished with refrigerator or freezer storage facility that is equipped with a thermometer.

(2) Meat stored and preserved in the refrigerator or freezer storage facility referred to in sub-regulation (1) of this regulation shall be preserved at such temperature, as may be prescribed in the guidelines.

Distribution area.

20. A separate area shall be designated for the collection and sales of animal products, distinct from other areas in the abattoir for animal handling and processing, to prevent customers or outsiders from accessing prohibited areas in the abattoir.

Hides or Skins storage area.

21. An Operator shall maintain a separate storage area outside of an abattoir for the temporary storage of hides or skins.

Offal area.

22.—(1) An Operator shall designate a separate room and hanging space, with a separate exit point, for emptying of offal and cleaning out of stomachs and intestines.

(2) The offal area shall —

- (a) have steady supply of potable running water ;
- (b) equipped with work tops, floor wash point, hand wash basins, equipment sterilizer, and any other sanitation material ; and
- (c) have a drainage point.

Grease trap.

23.—(1) Receptacle for the recovery of grease shall be located away from where any edible product is located, deposited, or being offloaded from or loaded on to a carrier.

(2) The receptacle referred to in sub-regulation (1) of this regulation shall be constructed with impervious material, and in a manner —

- (a) that it may be completely emptied of its content ;
- (b) that it is easy to clean ; and
- (c) for the transfer of grease to the point of the disposal after it is skimmed from the basins by mechanical or other means.

Disposal area.

24.—(1) A separate area from the abattoir shall be designated for the secure and sanitary evacuation and treatment of solid and liquid waste of slaughtered animals, and the disposal of meat production waste.

(2) Liquid waste shall be disposed through a drain line, separate from a drain line through which manure is screened out and disposed.

(3) The disposal of waste from meat production shall be by incineration, burial, or such other means as may be specified in the guidelines.

(4) An abattoir may be equipped with incineration facilities or condemnation pit, which specifications shall be prescribed in the guidelines.

25. A separate area in the abattoir shall be designated for the —

(a) examination into the cause of death of an animal that arrives dead at the abattoir or dies in lairage ; and

(b) isolation and examination of meat by an appropriate veterinary officer.

Post-mortem
room.

PART IV—ANIMAL HANDLING AND MEAT PROCESSING

26.—(1) Without prejudice to temporary grazing outside of an abattoir, animals kept at an abattoir for slaughter shall not be confined elsewhere than in lairage.

Treatment of
animals in
the lairage.

(2) Any animal brought to an abattoir shall not be —

(a) kept at the abattoir for a period exceeding 24 hours ; and

(b) kept in overcrowded pens, or subjected to stress or cruelty,

provided that where animals are kept overnight, they shall have sufficient space to lie down.

(3) Notwithstanding the provisions of sub-regulation (2)(a) of this regulation, where an animal intended for slaughter is kept beyond 24 hours, an Operator shall ensure the animal is provided clean drinking water, wholesome feed, and sufficient bedding material.

(4) Where an animal is known or suspected of being injured, diseased, or affected by any other condition, an Operator of an abattoir shall —

(a) isolate the injured or diseased animal away from other animals ; and

(b) immediately notify a veterinary officer of such occurrence.

(5) An Operator of an abattoir shall ensure that animals kept in abattoirs are examined by an appropriate veterinary officer, at such intervals as may be prescribed in the guideline.

27.—(1) Animals kept in abattoir intended for slaughter shall undergo ante-mortem examination.

Ante
Mortem
examination.

(2) Any animal found, upon the examination, to be unfit for slaughter shall be detained or removed from the abattoir, as may be directed by the veterinary officer.

(3) An Operator of an abattoir or any other person employed in an abattoir shall provide such assistance, as is required by the veterinary inspector engaged in the examination.

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Slaughter of
Animals.

28.—(1) Prior to slaughter, animals shall be kept fasting for a period of 24 hours, and in a rested condition.

(2) No person shall slaughter an animal in a place, position, or other manner that it may be seen by any other animal.

(3) An Operator of an abattoir shall —

(a) use approved instruments and appliances, and adopt approved methods for slaughtering animals; and

(b) exercise skill and take such precautions, as may be necessary, to secure the slaughter of the animal in a humane manner.

(4) No person shall slaughter animals for commercial consumption other than in an abattoir: except where the slaughter of animals is for private consumption by persons and their immediate family.

Post-
Mortem
Examination.

29.—(1) An Operator of an abattoir shall ensure that carcass, offal, and viscera from slaughtered animals are presented for post-mortem examination.

(2) The Operator of an abattoir or any other person employed in an abattoir shall provide such assistance, as is required by the veterinary inspector engaged in post-mortem examination.

Protection of
meat from
contamination.

30.—(1) Meat intended for human consumption shall be handled, stored and protected at an abattoir in such manner as will preclude any possibility of contamination during or after slaughter.

(2) Meat shall not be kept with or be placed on exposed floor, walls, or other surfaces, or with any matter which may cause contamination.

(3) No substance, such as agro-chemicals, pesticides, disinfectants, or other substances likely to contaminate or taint meat shall be kept in an abattoir, any meat storage, or hanging area.

Health
condition
within an
abattoir.

31.—(1) Any person working in an abattoir, who suffers from an infectious disease, or having an open wound shall be prohibited from working in an abattoir.

(2) Where a person contracts disease, as referred to in sub-regulation (1) of this regulation, the affected person shall refrain from working in or about the abattoir, and immediately notify an appropriate person in charge of the abattoir.

(3) A person in charge of an abattoir, who was notified in sub-regulation (2) of this regulation shall, immediately notify the appropriate Inspection Officer.

(4) Notwithstanding sub-regulation (1) of this regulation, a person recovering from a wound or disease may resume duty, provided that the person

presents a valid medical certificate from a government owned hospital certifying that there is no medical impediment to the employment of that person in the abattoir.

(5) An inspection officer from the Institute may, during the periodic inspections, request the medical certificate of any person working in an abattoir.

PART V—STANDARDS FOR THE TRANSPORTATION OF ANIMALS AND MEAT

32. Animals delivered to an abattoir for the purpose of slaughter shall be transported, offloaded, and handled carefully, and in such manner not to cause injury, cruelty, undue stress, or excitement to the animals.

Transportation of animals.

33. An Operator of an abattoir shall ensure that any carrier or compartment used to transport animals to an abattoir is thoroughly washed and disinfected before and after transportation to the abattoir.

Washing and disinfecting Carriers.

34.—(1) No other products except those listed in the guidelines shall be transported in the same carrier or container in which meat is transported.

Hygiene standards for the transportation of meat.

(2) Meat shall not be placed on exposed floor, walls, or other surfaces.

(3) Organs, such as liver, heart, brains, lungs, kidneys and cleaned tripe, shall be transported in leak proof receptacles, provided that where such organs are frozen, they may be transported in carbon or heavy paper, wrapping or plastic bags, or other approved packing material.

(4) Rough tripe, intestines, or other parts of an animal that have odour or may contaminate other meat shall be transported in leak proof receptacles.

(5) Any person, who offloads meat from or loads meat into a carrier shall, before handling the meat, wash hands, and wear clean protective apparel covering the body, with the exception of the hands, provided that the protective apparel shall not be worn during the transportation of the meat.

(6) No person shall be allowed entry into or stay in a compartment where meat is kept, during the transportation of the meat.

(7) An Operator of an abattoir shall ensure that-

(a) any carrier or compartment used to transport meat shall be thoroughly washed and disinfected before the meat is loaded on to the carrier or compartment for transportation ; and

(b) equipment, tools and containers used in handling meat are regularly cleaned and disinfected before and after use.

(8) During the loading or offloading of meat on to and from a carrier or compartment —

(a) the engine of a carrier shall not be switched on or left running ; and

(b) all doors and lids shall be securely closed before the engine is started.

(9) The fueling of carriers shall not take place whilst the doors or the lids of a carrier are open.

Distance and duration of transportation of meat.

35.—(1) Where meat is transported over less than 50 kilometers or a two-hour duration, it may be transported in —

- (a) a non-insulated carrier, with specifications as may be prescribed in the guidelines ; or
- (b) a container, such as detachable compartment, box, or other receptacle, and protected from direct sunlight.

(2) Where meat is transported over less than 200 kilometers or a four-hour duration, it shall be transported in an insulated carrier with specifications, as may be prescribed in the guidelines.

(3) Where meat is transported over more than 200 kilometers or more than a four-hour duration, it shall be transported in an insulated carrier equipped with mechanical refrigeration or otherwise, as may be prescribed in the guidelines.

Construction of meat compartment.

36.—(1) Walls, ceiling, and floor of a compartment in which meat is to be kept shall be —

- (a) made from smooth, crack and corrosion resistant material ;
- (b) of light colour and impermeable to water ; and
- (c) easy to clean and disinfect.

(2) A compartment in which the meat is carried or kept shall be dustproof and water-tight, with fitted doors and lids.

(3) Ventilation inlets and outlets, and drainage outlets of the compartment shall be equipped with dust filters.

(4) Frozen meat packed in cartons or boxes, shall be stacked on top of each other, and frozen carcass meat may also be stacked, provided that it is properly packaged in suitable packing material.

(5) Carriers or containers used for the transport of meat shall be painted and marked, accordingly.

Permit for transporters of meat.

37.—(1) No person shall transport meat from an abattoir, unless granted a permit by the Institute to do so.

(2) An application for permit to transport meat shall be made in a prescribed form under the guidelines to this Regulation.

(3) The Institute shall issue an applicant a permit on the —

- (a) receipt of an application, and having been satisfied that the applicant has complied with the standards prescribed in this Part ; and
- (b) payment of the prescribed fees.

(4) Where the institute, upon the conduct of an inspection, is satisfied that —

(a) permit holder has failed to comply with the provisions of these Regulations ; or

(b) a carrier or compartment approved for the transportation of meat is not maintained in accordance with prescribed standards, or not fit for purpose, the Institute shall revoke the permit and any other approvals issued pursuant to sub-regulation (3) of this regulation.

(5) A permit issued pursuant to these Regulations shall be valid for one year.

(6) For the purposes of carrying out an inspection, the Institute may enter into the premises of a permit holder or any other person, who upon evidence, is suspected of transporting meat without a permit, to inspect any carrier, compartment, or other containers used for transporting meat.

(7) The Institute may, revoke or suspend any permit issued pursuant to this regulation, where an operator of an abattoir —

(a) transports meat without a lawful permit ; or

(b) uses, permits, or causes to be used, a carrier, compartment, or container, which does not conform to the prescribed standards under these Regulations.

(8) A permit revoked under regulation (7) of these Regulations may be revalidated, where —

(a) an Inspection Officer certifies that the non-compliance has ceased to exist or has been rectified ; and

(b) the person in default files an application in a prescribed form and pays the prescribed fees.

(9) Any meat consignment shall be accompanied by a “Permit of Transport” in the form prescribed in the guidelines, duly signed by the Inspection Officer in charge of the abattoir from which the meat is consigned.

PART VI—MISCELLANEOUS PROVISIONS

38. A person, who contravenes a provision of these Regulations, commits an offence, and is liable to an administrative fine — Penalty.

(a) not exceeding N20,000, in the case of an individual ; or

(b) not exceeding N50,000, in the case of body corporate.

39.—(1) An abattoir shall not be used as a sleeping, dwelling, boarding facility, or for any other purpose other than that prescribed under these Regulations. Use of abattoir.

(2) No animal other than those for which these Regulations apply to shall be permitted on the premises of an abattoir.

Laboratory.

40. An Operator may —

(a) establish a laboratory within the premises of the abattoir ; or

(b) in the absence of a laboratory, affiliate the abattoir with a public or private laboratory for the purposes of transmitting samples for necessary analysis.

Safety requirement.

41. An abattoir shall be equipped with firefighting equipment and appliances, and first aid and other health and safety kits.

Record Keeping.

42. An abattoir shall maintain a record of operations carried out in the abattoir, in line with the provisions of the guidelines.

Interpretation.

43. In these Regulations —

“*abattoir*” means a place where animals are butchered, and includes, slaughter slab ;

“*carrier*” means a cart, bicycle, train, or other transport system in or on which animals or meat may be transported ;

“*fractious animals*” means an excited, aggressive, or irritable animal that would not submit to the harness ;

“*guidelines*” means the guidelines of the Institute of Animal Science ;

“*Inspection officer*” means an Officer in the employment of, or appointed by the Nigerian Institute of Animal Science for the purposes of these Regulations ;

“*lairage*” means a holding pen for animals at a slaughterhouse prior to slaughtering ;

“*meat*” means any portion of an animal which is intended for human consumption, whether fresh, chilled, or frozen, or otherwise processed by any means whatsoever or included in any article of food for human consumption ;

“*Operator*” means any person involved in the handling of animals and processing of meat in an abattoir, and includes an owner or proprietor of an abattoir ;

“*stunning*” means a process of rendering an animal immobile or unconscious, with or without killing the animal, prior to slaughter ; and

“*the Institute*” is Nigerian Institute of Animal Science.

Citation.

44. These Regulations may be cited as the Animal Handling, and Meat Processing and Distribution in Abattoirs Regulation, 2022.

MADE at Abuja this 21st day of July, 2022.

PROF. BABA YUSUF ABUBAKAR
President, Governing Council
Nigeria Institute of Animal Science